GINS OF THE WORLD ~ COLLECTION ~
★ EXCEPTIONAL SUPER-PREMIUM GINS ★
FOR THE DISCERNING & ADVENTUROUS GIN DRINKER
THE GINS OF THE WORLD COLLECTION

A medley of exceptional award winning gins, chosen because of their extraordinary quality and unique characteristics. They have been selected for the finest bars that seek to meet the demands of discerning and adventurous gin drinkers.
ONCE IN BARCELONA...

After dining in one of the best restaurants in the world, two entrepreneurs and friends were enjoying a G&T. They wondered why no gin lived up to the gourmet standards of Barcelona. This thought led them to find a chef, a sommelier, a mixologist and a perfumer. They tried hundreds of recipes until, after a long sip, someone exclaimed: This is it! This is the spirit of Barcelona.

GINRAW

PRODUCTION

• A unique 'low temperature' distillation process using Rotoval, a gastronomic technique which preserves the botanical's flavours
• Small batch production, ensuring excellence of quality and taste
• A combination of rich citric and fresh botanicals of Mediterranean origins, keeping with Barcelona’s cosmopolitan nature, including:
  - Juniper
  - Citrus notes: Lemon peel, Citron peel, Kaffir lime leaves
  - Laurel - Black cardamom - Coriander seeds
42.50% ABV, 700ML

TASTE

Velvety texture crisp citrus & floral notes, Juniper and a little spice

GIN AND TONIC PERFECT SERVE

- 50ml Ginraw gin.
- 200ml tonic water
- Twist of Lime
- Lemon leaf or Kaffir lime leaf

EXCEPTIONAL BECAUSE

• Made by experts from the world of gastronomy
• Unique 'low temperature' distillation process - preserves fresh and delicate aromas of botanicals
• Crafted in small batches 5,000 bottles, individually numbered
• Avant-garde bottle design: cap of ash wood & aluminium
• The neck-collar lists botanicals, distillation method & batch number
• The body has an innovative faded glaze

1. ROSENDO MATEU - Master Perfumer
2. SERGI FIGUERAS - Mixologist
3. JAVIER CABALLERO - Sommelier
4. XANO SAGUER - Chef
SIMPLY BEAUTIFUL

Stephan Garbe from Hamburg fell in love with Portugal and was inspired to make a hand-crafted gin using wonderful Portuguese botanicals. At the Altona Distillery, Gin Sul is produced by hand and with great care by Hamburg’s only gin distillery using botanicals from almost 3,000 km away in southwest Portugal. Simple and fresh, fine botanicals, careful distillation in very small batches and subtle hints of Mediterranean citrus, characterise our exclusive dry gin.

Gin Sul is filled by hand into glazed stoneware bottles. These bottles are a salute to the forebear of gin, jenever, bottled in similar stoneware jugs. The thick ceramic walls protected the spirit’s subtle flavours from light and changes in temperature.

PRODUCTION

- Algarve fresh lemons and Gum Rockrose with organic juniper give Gin Sul its unique taste
- The fresh botanicals include rosemary and rose petals
- Slow distillation takes place in homeopathic capacity 100 litre copper pots - vapours rise through a spirit basket which is filled with lemon peel, rosemary sprigs, and rose petal

The fragrance of the South, distilled in the North.

43% ABV, 500ML

TASTE

Citrus notes from giant Algarve lemons and the Mediterranean Rockrose flower famous for its fragrant leaves, make this gin special.

Floral and citrus aromas, hints of liquorice and vanilla and juniper background

While Gin Sul is also ideally suited for drinking neat, this is an outstanding gin for a very dry Martini or Gin & Tonic.

EXCEPTIONAL BECAUSE

- Truly handmade!
- Exceptional fresh Mediterranean ingredients including Rockrose and Portuguese lemons with organic junipers, rosemary sprigs, and rose petal
- Slow distillation in a small homeopathic 100 litre copper pot
- Bottled with love in stoneware glazed and printed bottles

www.gin-sul.de • www.facebook.com/ginsul
Siegfried, from German mythology, was a dragon-slaying hero. He bathed in the blood of a dragon to be invincible but a linden leaf landed on his back and left him vulnerable. This was to be his ‘Achilles heel’. As in the story, linden is at the centre of the recipe for Siegfried Gin - Linden blooms are the lead botanical.

**PRODUCTION**
- Distilled in small batches from only the finest ingredients, without any artificial flavours or additives, with calm, patience and attention to detail.
- Ingredients include linden leaf (warm honey and white Jasmin), juniper berries, ginger, bitter orange, cardamom, lavender, cubeb pepper and angelica root.

41% ABV, 500ML

**AWARDS**
One of the most awarded gins worldwide. With 95.7 points given at World Spirits Award 2015, Siegfried is the Best German Gin ever and one of the Best Gins worldwide.

**EXCEPTIONAL BECAUSE**
- Artisan German gin
- Main Botanical: Linden blossoms (18 botanicals in total)
- Currently one of the highest awarded gins worldwide

**SERVE & TASTE**
- Siegfried is a classic dry gin, rather emphasizing juniper than citric notes. It is very smooth, but still very complex.
- Linden blossoms provide a very unique warm finish.
- Straight at room temperature / Siegfried is also a sipping gin
- As a Gin & Tonic with a premium tonic
- As a main ingredient in classic cocktails

We suggest using Thomas Henry as a tonic in an exceptional Gin and Tonic
ORGANIC SWISS GIN

The idyllic Swiss mountain village of Breil inspired Beat Sidler and Gustav Inglin to follow their dreams and create BREIL PUR. They gathered alpine botanicals and with the help of Dr. David Clutton, one of the world’s most renowned gin experts they produced a gin of exceptional quality.

PRODUCTION

Natural alpine vegetation and botanicals provide ingredients for a gin of the highest quality for discerning connoisseurs. Where possible, exceptional organic Swiss raw materials are used.

- Hand-picked organic Alps junipers, Alpine roses and chocolate mint
- Organic wheat and pure natural and soft spring water from the mountains
- Distillery is a Bio-Suisse 200 year-old farm with a copper still fired by a fir and ash wood kiln
- Each bottle is numbered, labelled, corked and sealed by hand.

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TASTE

Distinct juniper note, bouquet of fresh mint, lemon and orange. Explosion of juniper, flowery freshness and spices in the mouth with a creamy texture

SERVE

Strictly with the best tonic water available. We suggest Thomas Henry Tonic Water.

EXCEPTIONAL BECAUSE

- Authentic, natural, pure, original and organic
- A product that is of truly world class quality
- A genuine hand-made very small batch gin
- Swiss alpine organic ingredients
- Small batch production
- Our flying brand ambassador: the BREIL PUR butterfly feeds off spruce, pine and juniper – which is, of course, the most famous taste component of gin.

www.breilpur.ch
IRELAND’S MOST AWARDED GIN

Shortcross Gin is Ireland’s most awarded gin for good reason. It is distilled with passion and pride at Rademon Estate Distillery, Crossgar in County Down by husband and wife team, David and Fiona Boyd-Armstrong. Their small batch philosophy ensures that every detail is considered, from foraging in the surrounding country estate for botanicals, to labeling, signing and wax dipping every bottle—everything is crafted and perfected by hand.

PRODUCTION
• Created and conceived in the forests and gardens of Rademon Estate
• Founders David and Fiona Boyd-Armstrong forage wild clover, elderflowers and elderberries and pick home-grown apples from their walled garden.
• Truly Irish botanicals are combined with juniper, coriander seeds, lemon peel, orange peel and cassia
• Fresh water is drawn from the historic estate’s well to create a finely balanced gin.
• Shortcross Gin is distilled in a bespoke 450 litre copper pot still with two enrichment columns.

46% ABV, 70CL

TASTE & SERVE
• A classical gin, with a unique twist; best described as floral meadow, wild berries and grassy notes. It is a smooth gin, with an exceptionally long finish.

EXCEPTIONAL BECAUSE
• With unique Irish botanicals, including wild clover, elderflowers, elderberries, and fresh water drawn from the historic Rademon Estate, Shortcross Gin is a gin like no other.
• At 46% Shortcross Gin prides itself on being aromatic and smooth.
• Shortcross has won a host of international awards including medals at the San Francisco World Spirits Competition, International Wine and Spirit Competition, Gin Masters and Blas na hEireann. It is Ireland’s most awarded gin.
• Shortcross Gin is named after the Irish for Crossgar, the area where the estate is located—‘An Chrois Ghearr’ meaning ‘the short cross’.

GIN AND TONIC PERFECT SERVE
Serve Shortcross Gin with Thomas Henry Tonic Water and a peel of fresh orange which helps accentuate the citrus notes within the gin.

Ingredients - 35ml Shortcross Gin, 70ml Premium Thomas Henry Tonic Water, 4 ice cubes and Orange peel. Serve in a tumbler or gin goblet glass rub orange peel around the rim of the glass to release the oils and drop into glass.
A TRULY UNIQUE GIN

Citadelle Gin is produced by Maison Ferrand in Cognac, France. It was inspired by an 18th century recipe for genievre, the ‘original’ gin drink made from juniper berries, and produced in the Royal French Citadelle Distillery in the seaport of Dunkirk.

PRODUCTION
- Citadelle is rare as it is made in the same copper pot stills used to make Pierre Ferrand Cognac
- 19 botanicals added during a fourth distillation including: Coriander, orange peel, cardamom, nutmeg, liquorice, cubeb pepper, juniper, violet, star anise, fennel, iris, cinnamon, almonds, lemon, cassia, angelica, grains of paradise and cumin
- World’s only Charentais copper pot distilled gin – stills heated with naked flames - unique production method imparts great texture, aroma and flavour
- 44% ABV, 700ML

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TASTE & SERVE
- At 44% ABV and 88 achieves perfect balance between intensity and finesse
- Juniper and citrus, fresh flowers, jasmine, honeysuckle and cardamom
- Serve in G&T - generous ice, stick of cinnamon & orange peel garnish

EXCEPTIONAL BECAUSE
- Half revival, half new innovation: revival based on first gin produced in France at Citadelle Distillery - innovation using open flames and pot stills at Maison Ferrand Distillery Cognac
- Blend of 19 botanicals - heavy juniper focus mellowing into a blend of floral, citrus and spice notes
- Citadelle Gin has won many awards including at the San Francisco World Spirits Competition, the Beverage Testing Institute, and Wine Enthusiast. Proof66 rates Citadelle amongst the Top 20 gins in the world
- Citadelle Gin won the double Gold Medal at the San Francisco World and Spirits Competition.

1. CITADELLE HARMONY – JUNIPER MELLOWING INTO A BLEND OF FLORAL, CITRUS & SPICE NOTES.
2. LIME AND RED GRAPEFRUIT COMPLIMENTING CITADELLE’S FLORAL AND SPICY NOTES
3. GIN AND TONIC SERVE WITH A STICK OF CINNAMON & ORANGE
4. NINETEEN BEAUTIFULLY BALANCED BOTANICALS
Provided for the finest bars to be prepared by outstanding bartenders.

Counterpoint®

THOMAS HENRY
Authentic Flavour

Tonic Up Your Gin

The classic highball Gin & Tonic made with Tonic Water by Thomas Henry